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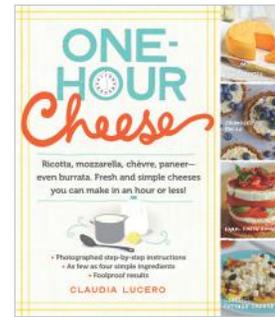


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THIS MONTH'S DIY BROUGHT TO YOU BY:

In a cookbook whose results seem like magic but whose recipes and instructions are specific, easy-to-follow, and foolproof, Claudia Lucero shows step by step—with every step photographed—exactly how to make sixteen fresh cheeses at home, using easily available ingredients and tools, in an hour or less. Simple variations produce delicious results, and just as delicious, the author shows the best ways to serve them, recipes included.

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IN DEFENSE OF GRILLED CHEESE

BY ALEXANDRA PASTRON

GRILLED CHEESE IS a childhood staple. Many eat it with tomato soup (preferably of the Campbell's variety) while others have been known to dip it in ketchup. There are those who swear that in order to get that perfectly golden crunch on the outside you must slather your bread with mayonnaise - while the opposition would never use anything other than butter. One of our co-founders recently admitted that for much of his youth he thought these warm, melty sandwiches were actually called "girl cheese."

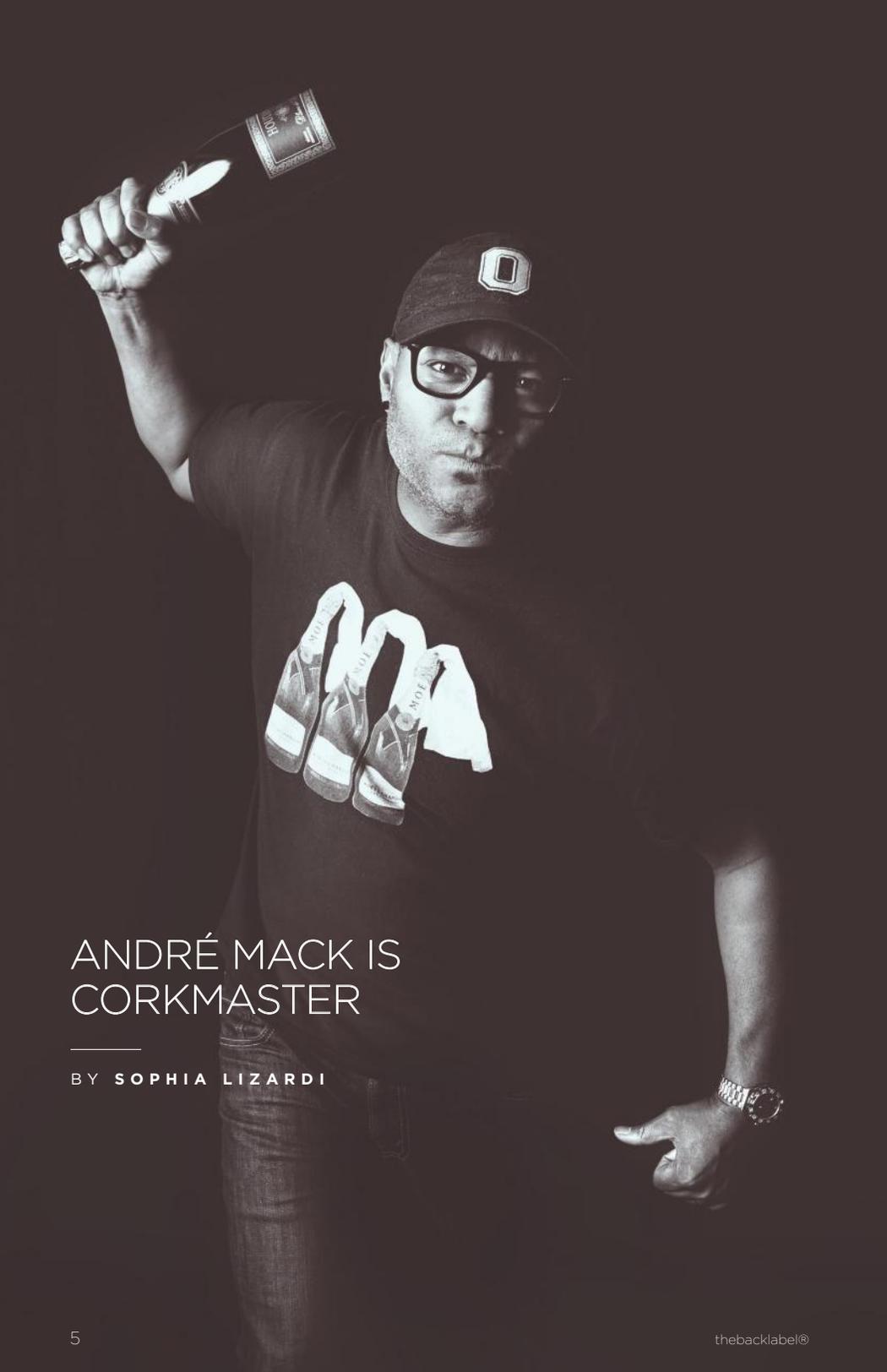
No matter how you slice it (diagonally into triangles or straight down the middle), grilling cheese is a unifying food, aided by the fact that there is no "right way" to make it. The perfect grilled cheese is unique to the eye of the beholder, and yet melted cheese between two slices of bread in any of its iterations is undoubtedly classified as a grilled cheese.

It seemed only fitting that a sandwich that is so universally loved should aid us in our quest to continue sharing with you the things we love about wine. The pairing of wine and cheese is arguably one of the most well-known love stories in the universe, but actually making your own pairing can be more than a little daunting.

This is where good ol' GC comes in. The ultimate comfort food is here to aid you in your quest to culinary greatness - and to make you feel more adult about still eating grilled cheese on the reg. We can't think of anything we'd rather pair a soft, slightly-stinky Camembert with than some fresh pears and an Old World white wine. And when it comes to mozzarella (and pizza sauce), a juicy red blend is the only drink that will do.

Who could have known that your childhood white bread plus American cheese would actually grow up with you, transforming into a sophisticated, multigrain and havarti combo (eaten with a glass of New Zealand Sauvignon Blanc, of course).

So the next time someone tries to make fun of you for the grilled cheese you had for dinner (or breakfast, no judgements), sit them down, pour them a big, bold red and serve them up the gooiest, meltiest, cheesiest grilled cheese you've ever made. And if they still think grilled cheese is for kids, then consider them a lost cause and continue on with your cheesy lifestyle.



ANDRÉ MACK IS CORKMASTER

BY SOPHIA LIZARDI

ASK ANDRÉ HUESTON MACK what inspired his lifelong pursuit in wine, he simply says, “*Frasier*.”

“It was really interesting how one show inspired me to be into wine, not just to work in wine, but that wine should be a part of my life. I mean it always looked like they were having a good time and that I should do that.”

At 27, André started watching reruns of *Frasier* - the tv sitcom series about a radio psychiatrist in Seattle who has a love for sherry, stars alongside a decanter in every episode and competes to be the corkmaster for his wine club. But, André didn't see a career path start to forge until two years later, partially because he didn't know a sommelier job even existed.

After those two years, he started studying for his certification. There weren't a lot of resources to test wine knowledge, so self-starting was crucial in his pursuit. Being self-taught and self-learned involved a lot of, “up until 4 o'clock every morning with a bottle of dry Riesling, writing things down,” he says, “conceptually that's how I learned.”

After becoming a certified sommelier he began working at a steakhouse called the Palm Restaurant in San Antonio, Texas. Then, moved to a new restaurant that opened across the street called Bohanan's, which was his first technical sommelier gig.

In 2003 he won the title of Best Young Sommelier by *Chaine des Rotisseurs*, which he says was one of the most pivotal moments of his career. Following Texas, André landed a well-earned position as a sommelier at The French Laundry in California. That single position at one of the best restaurants in the world turned into two when he moved to New York City to run Per Se's wine program as head sommelier in 2004.

With the end goal of making his own wine, André quit Per Se to start his label but instead helped open a distribution company called Noble House when a regular came into the restaurant and

asked him to be a partner. After 18 months, he decided to quit because it was ultimately another distraction. He began working on Mouton Noir Wines and while his label was in the beginning of fruition, he started a wine consulting company for restaurants in New York City, but saw that as another distraction as well.

Mouton Noir Wines was established in 2007, and in 2010 after the birth of his second son, André moved full time to making his own wine and never looked back. His first bottle under his label was a 2007 vintage called Montgomery Place - a red wine made in California. Now, he's moved on from the Golden Coast and primarily sources grapes from the Willamette Valley in Oregon, where his production facility is located.

André is also a self taught graphic designer, which came out of necessity. He didn't have the finances to hire one so he took the lead himself. As a child he marveled at the stark, white and black labels of packaging in the grocery store and took that inspiration when he started designing his labels. And the names of his wines he says, “are all pretty personal.” The popular Love Drunk rosé, was named after his experience in the restaurant industry, “which was full of infatuation, fraternization and intoxication.”

Today, André has 13 bottles including [Horseshoes and Handgrenades \(pg. 9\)](#). The red blend is named after an old saying his father used to say, “close only counts in horseshoes and handgrenades,” which he interprets as “almost isn't good enough.” Made with Syrah from Southern Oregon and Cabernet Sauvignon and Merlot grapes from Washington State, André's created a wine that's fruit forward, big bodied and complex.

Going into the New Year, André plans to “spread the gospel” about drinking wine.

“For us we're just looking for cool ways to present wine and to do fun stuff in wine because wine is about fun, it's not about wearing an ascot.”

2015 MONT GRAVET, CARIGNAN

100% Carignan

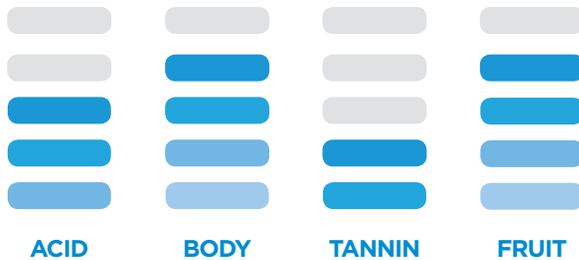


 Pays d'Herault, France

 Studying up on obscure French wine regions

 BLTC Grilled Cheese

 You and I - Ingrid Michaelson



 Blackberries, blueberries and dark cherries

 Uber luscious with a jammy but elegant finish

 A mild Swiss cheese makes sure not to interfere with all that bodacious fruit in your glass

The wine hails from the hills of the Hérault region of France's Languedoc - one of the largest wine producing areas in the country. We wished we summered in the South of France, but this bottle will have to keep us warm for now. Nestled up against the Mediterranean Sea, the pleasant climate is the perfect place to make a soulful, jammy and crowd pleasing juice.

This wine is made with under-recognized Carignan grapes, and will make you look like a bada** when you break it out of the wine cellar (or, from under your kitchen counter). When pouring your first glass it is almost impossible to miss the wave of dark red fruit. As you sip, you'll find a smooth, elegant and luxurious wine that is sure to be a crowd-pleaser.



BLTC GRILLED CHEESE

 SWISS

Type of Milk: Cow

Aging Time: 6-14 months

Origin: Switzerland

Flavor Profile: With large "eyes" commonly known as the holes, swiss is a mild tasting firmer cheese with some nuttiness.

- 2 slices wheat bread
- 4 slices Swiss
- 2 slices bacon
- 2 tbsps mayonnaise
- 1 slice heirloom tomato
- ½ cup shredded lettuce

COOK bacon until it is well-done and crispy. Set aside to rest.

SPREAD mayonnaise on the outside of each piece of bread.

LAYER Swiss, bacon, tomato and shredded lettuce onto bread.

TOP with final slice of bread.

HEAT a pan on medium-low heat.

PLACE your sandwich into the pan.

FLIP the sandwich when bread starts to turn golden brown and cheese has begun to melt.

REMOVE from the pan once both sides of your bread are toasted and the cheese is fully melted.

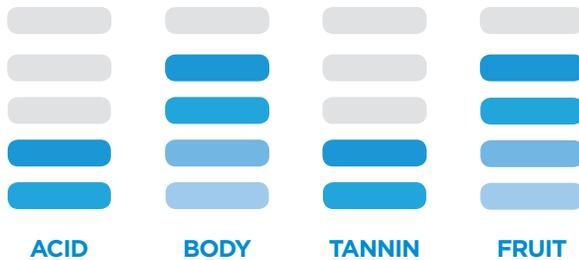
SLICE, serve and enjoy.

HORSEHOES AND HANDGRENADES

64% Syrah, 19% Merlot, 17% Cabernet Sauvignon



- Willamette Valley, Oregon & Red Mountain, Washington
- Turning the ordinary into extraordinary
- Margherita Grilled Cheese
- Ramble On - Led Zeppelin



- Wet, dark fruit like blackberries and plum
- Blackberry yogurt and a chocolate covered acai gummy
- This big red blend helps to highlight the creaminess in your fresh mozzarella

After leaving behind a job in finance to pursue his dream of winemaking, André Hueston Mack has made waves in the wine world with his brand Mouton Noir. His approach to winemaking, and the wines themselves, are rather unconventional - "mouton noir," of course, translates to "black sheep."

Horsehoes and Handgrenades is one such example of André's boundary pushing bottles and he only produced 120 barrels of this vino. This red blend is made from grapes of not only two very different appellations, but from two entirely different states. The Oregon Syrah is rich and ripe with a velvety texture while the Cabernet Sauvignon and Merlot from Washington State add in a complexity that could otherwise be lacking.



MARGHERITA GRILLED CHEESE

- MOZZARELLA**
Type of Milk: Cow
Aging Time: None, eat freshW
Origin: Italy
Flavor Profile: It's a springy and stringy in texture, this brined cheese is salty and creamy.

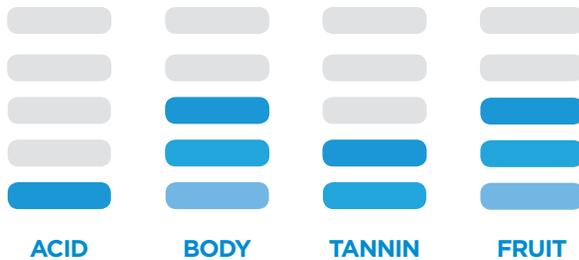
- 2 slices sourdough bread
 - 4 ounces fresh mozzarella
 - 2 tbsps salted butter
 - 4 basil leaves
 - 1 can crushed tomatoes
 - ¼ tsp garlic, minced
 - ¼ tsp red pepper flakes
 - ¼ tsp oregano
 - 4 slices pepperoni, optional
- MIX** together ½ cup crushed tomatoes, garlic, red pepper flakes and oregano in a medium bowl. Set aside.
- BUTTER** the outside of each piece of bread.
- SLICE** the fresh mozzarella into ¼" slices.
- SPREAD** tomato mixture on the inside of one piece of bread.
- LAYER** mozzarella on top of tomato mixture. Then add basil and pepperoni (if using).
- TOP** with final slice of bread.
- HEAT** a pan on medium-low heat.
- PLACE** your sandwich into the pan.
- FLIP** the sandwich when bread starts to turn golden brown and cheese has begun to melt.
- REMOVE** from the pan once both sides of bread are toasted and the cheese is fully melted.
- SLICE**, serve and enjoy.

2016 ELECTRIC RED

82% Zinfandel, 14% Carignan, 2% Merlot, 2% Primitivo



-  Lodi, California
-  Shopping for artwork for your new apartment
-  Mediterranean Grilled Cheese
-  Light My Fire - The Doors



-  Tart blackberries, overripe cherries, sweet spice and oak
-  A rich cherry cola and plums, plus star anise and clove
-  The warm winter spices in your glass will meld perfectly with the soft, crumbly feta

Only in America would a Dutch immigrant procure California vineyards and blend European grapes with California Zinfandel! This clash is making American juice even greater and the Van Ruiten clan has been doing it in Lodi, CA since the 1950s. The Zinfandel in this bottle comes from some of the oldest, most well-respected vines in the region.

In addition to the Zinfandel, this red wine has a blend of Merlot, Carignan and Primitivo. Carignan is a red grape native to Spain but is now primarily grown in France. Primitivo actually comes from the same ancestor as Zinfandel - a Croatia grape called Crljenak - but the two have come to have very slight differences. This blend is well-structured and flavorful, bursting with ripe, red fruit and a hearty dash of warm, wintery spices.



MEDITERRANEAN GRILLED CHEESE



FETA

Type of Milk: Goat mixed with sheep

Aging Time: 2 months

Origin: Greece

Flavor Profile: This soft, brined cheese is sharp, tangy and salty with a creamy texture.

- 1 pita
- 4 ounces feta
- ½ cup mixed greens
- ¼ cup black olives, sliced
- 1 tbsp red onion, diced
- Harissa, to taste

CUT pita in half.

SPREAD harissa on inside of each half.

STUFF each pita half with feta, mixed greens, black olives and red onion.

HEAT pan on medium-low heat.

PLACE both halves in the pan.

FLIP when pita starts to brown and feta warms (this cheese will not melt entirely).

SERVE and enjoy.



CHEESES: GET TO KNOW 'EM

BY PAIGE VILLIARD

MORE CHEESE PLEASE. That's what we all (Americans, at least) keep saying. As a country, we are the leading producer of cheese, producing 5,299,000 metric tons in 2015, and nearly half of that comes from just California and Wisconsin. And this production, of more than 400 types of cheese, doesn't seem to be slowing down.

Milk: The Main Man

It'd be a different world without milk. Forget ice cream and cheese. If you're still not sure how cheese is made, here's the short answer: warm milk, bacteria, lactose to lactic acid, coagulation, salt, form, age...Cheese.

But back up a bit to the milk part. Cheese is typically made from the milk of ruminants - or cud-chewing mammals that are able to break down more nutrients than animals with one stomach (including humans!) can digest. So cows (this is the most commonly used milk), but also animals like goats, sheep, buffalo, camels and reindeer.

The taste and consistencies of these animal milks are all somewhat different - goat's milk has a tart flavor, sheep's milk has a higher fat content than cow's or goat's making it a little sweeter and creamier. Non-animal based milks, like soy or cashew, are sometimes used to make vegan cheeses.

But milk alone doesn't determine what kind of cheese will be made. (Some vegan cheeses are made without any type of milk!) The whole cheesemaking process is an art that lends you cheeses of different colors, sizes and shapes - just take a look at the cheeses we've paired with this month:

Havarti is a semi-soft cow's milk cheese. It's a very smooth cheese as cow's milk tends to lend a very smooth base. The cheese has a slight buttery aroma, but no intense flavors so you'll often see flavors like dill added.

Swiss is known for its distinctive holes. The holes, texture and flavor all come from a trio of bacteria that is mixed with the cow's milk. The curds also soak in a brine and the cheese releases carbon dioxide - making the large holes

or "eyes." If you've ever come across Emmental (or Emmentaler) cheese - same thing. It's the cheese we came to call Swiss cheese - though not all Swiss cheeses are made in this exact style. Swiss is mild, sweet and a little nutty.

Camembert is a cow's milk cheese. It's a soft cheese with a rind (yes, you can eat it!) While this cheese looks very similar to Brie - they aren't the same. Cream is added to Brie, giving it a higher fat content and creamier texture. Camembert is known for a deeper, more earthy and intense flavor than Brie.

You'll find many **mozzarellas** made with cow's milk, but traditional mozzarella di bufala is made from the milk of water buffalo, which has a higher fat content than cow's milk so is a little sweeter and creamier, and also has more calcium and proteins.

Mascarpone is a soft, creamy cheese made from cow's milk with a slightly sweet buttery flavor.

Feta is usually made out of sheep's milk or a combination of sheep's and goat's milk - though you may find "feta style" cheese made out of cow's milk. Your traditional feta is usually tangy with a salty flavor as feta is aged in a brine.

Cheese & Wine Pairings

You can't go wrong with cheese and wine. Throw together a cheese board, open some bottles and you'll have a perfect night. But if you want to get the most out of your cheese and wine - what goes with what? Here are some pairing suggestions to try:

Bold reds, like the **Horseshoes and Handgrenades (pg. 9)**, stand up well against stinky, firm cheeses.

Spicy reds, like the **2016 Electric Red (pg. 11)**, do well with soft cheeses. These cheeses have a higher fat content that balance out intense tannins and absorbs some of the acidity.

You really can't go wrong with white wine and cheese, and that definitely includes sparkling wine. We've never met a bottle of bubbly that wasn't made even more festive by the presence of nice, hearty cheese.

2015 GRAN PASSIONE, "BENEVENTANO," FALANGHINA

100% Falanghina



- Campania, Italy
- Visiting ancient ruins...or a museum about them
- Camembert-Pear Grilled Cheese
- Sister of Pearl - Baio



- Orange blossom and jasmine mixed with a fruit basket of apples, pears and lemons
- Crisp and clean with chalky minerality make this aromatic wine surprisingly creamy
- A stinky cheese like Camembert needs a little sweetening, and this Italian white has it covered

While you've likely never heard of it, the Falanghina grape is believed to have been in one of the most famous wines of ancient Rome, called Falernian. Planted on the slopes overlooking the Mediterranean, these grapes were grown in the salty and cool ocean breeze. This Campania region is located in the "shin" of Italy, just inland from Naples.

In this bottle you will find a wine that is surprisingly complex. The aroma of white flowers rising from your glass will make you think you're in for an explosion of perfume, but this gives way to a medium bodied and creamy juice that has a balancing minerality. It's the absolute perfect companion to softer cheeses, like Camembert or Brie.



CAMEMBERT-PEAR GRILLED CHEESE



CAMEMBERT

Type of Milk: Cow

Aging Time: 3 weeks

Origin: France

Flavor Profile: Creamy and deep earthy flavor with a blooming mold, which means the rind is edible.

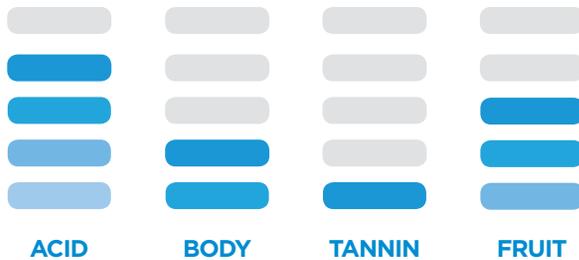
- **½ French baguette, sliced open face**
 - **4 oz Camembert**
 - **2 tbsps salted butter**
 - **1 pear, thinly sliced**
 - **2 slice prosciutto, optional**
 - **½ cup arugula**
- BUTTER** the outside of each piece of bread.
- SPREAD** Camembert on the inside of one piece of the bread.
- LAYER** the pear slices, arugula and prosciutto (if using) onto bread.
- TOP** with final slice of bread.
- HEAT** a pan on medium-low heat.
- PLACE** your sandwich into the pan.
- FLIP** the sandwich when bread starts to turn golden brown - be careful, Camembert is a soft cheese and will melt quickly!
- REMOVE** from the pan once both sides of your bread are toasted and the cheese is fully melted.
- SERVE** and enjoy.

2014 ZAZOU, PICPOUL

100% Picpoul



-  Picpoul de Pinet, France
-  Taking the sail boat out for the day
-  Fancy-Schmancy Dessert Grilled Cheese
-  Summer - Calvin Harris



-  If Summer had a perfume, this would be it: fresh flowers with a hint of citrus
-  Vibrant, bright and refreshing like a bowl of ripe lemons
-  This buttery dessert cheese can get away from itself, but this French juice brings a balancing squeeze of citrus

The French know a thing or two about making wine. They've been doing it for centuries and sometimes they keep their vino knowledge a little too close to the vest, but we've got the low down for you on this v cool indigenous French grape. The coolest fact about this wine is that "Picpoul" literally translates to, "sting the lips," (*enter several Anchorman jokes*).

The grape got its name because the wine is high in acidity, which means it's refreshing and tart as you sip on it while hoping for a short winter. This bottle makes for a great aperitif but also goes particularly well with salty dishes, especially seafood or charcuterie. In France, it is most often served with oysters - so make like the French and get shucking.



FANCY-SCHMANCY DESSERT GRILLED CHEESE



MASCARPONE

Type of Milk: Cream, pasteurized cow's milk

Aging Time: None

Origin: Italy

Flavor Profile: Like a thick cream, this high fat cheese is whippable and silky smooth with an extremely creamy and buttery flavor.

- 2 slices sourdough
- 4 tbsps mascarpone
- 2 tbsps unsalted butter
- 5 strawberries, sliced
- ½ tsp balsamic reduction

BUTTER the outside of each slice of bread.

DRIZZLE balsamic reduction over strawberries. Set aside.

SPREAD mascarpone on the inside of one slice of sourdough.

LAYER balsamic strawberries on top of mascarpone.

TOP with final slice of bread.

HEAT a pan on medium-low heat.

PLACE sandwich in pan.

FLIP the sandwich when bread starts to turn golden brown and cheese has begun to melt.

REMOVE from the pan once both sides of bread are toasted and the cheese is fully melted.

SLICE, serve and enjoy.

2014 TORA BAY, SAUVIGNON BLANC

100% Sauvignon Blanc



- Martinborough, New Zealand
- Practicing your bad New Zealander accent
- Pesto Turkey Grilled Cheese
- 400 Lux - Lorde



- It's a party and peach, passion fruit and lime zest are all invited
- Succulent and juicy with a little heftiness
- The nutty undertones in havarti are brought to life by the fruit salad in this New World juice

In the dark ages of wine (like, 25 years ago) it was thought that places like New Zealand would never produce any real quality vino. But today some of the world's best Sauvignon Blanc is made by Kiwis - and this bottle from Tora Bay is a perfect example.

With a strong aroma of ripe, tropical fruit, this juice is not messing around. It's intense yet balanced, with a lingering finish that will stay with your tastebuds. It's fruit salad in a glass - but not your average melon variety. We're talking passion fruit, peach and a splash of zesty lime to top it all off.



PESTO TURKEY GRILLED CHEESE



HAVARTI

Type of Milk: Cow

Aging Time: No more than 3 months

Origin: Denmark

Flavor Profile: The no-rind cheese is smooth and buttery while stronger types are sharper and nuttier. Because it's so smooth in flavor, it's often flavored with dill, horseradish, caraway or other herbs.

- 2 slices multigrain bread
- 4 slices havarti
- 2 tbsps unsalted butter
- 2 pieces sliced turkey, optional
- 2 tbsps pesto
- ½ cup spinach

BUTTER the outside of each piece of bread.

SPREAD pesto on the inside of one slice of bread.

LAYER havarti, spinach and turkey (if using) on top of each other.

TOP with final slice of bread.

HEAT a pan on medium-low heat.

PLACE your sandwich into the pan.

FLIP the sandwich when bread starts to turn golden brown and cheese has begun to melt.

REMOVE from the pan once both sides of your bread are toasted and the cheese is fully melted.

SLICE, serve and enjoy.

DIY: FARM-FRESH ROUNDS

FROM ONE-HOUR CHEESE

BY CLAUDIA LUCERO



SOME STORE-BOUGHT CHEESES that are labeled “raw” do not completely qualify for that designation, because though they are made from raw (i.e., unpasteurized) milk, they are heated above 115°F, the highest temperature that a food can be heated to maintain raw status. Plus, heating milk above 115°F, whether before or during the cheesemaking process, kills off many of the enzymes and bacteria that make raw milk so flavorful and nutrient-rich. I was intrigued by the idea of making a truly raw cheese so that I could fully enjoy the benefits of raw milk.

If you add an acid to warmed (near the cow’s body temperature) raw milk, it results in a quick and tender farmers’-style cheese, like this one, that truly demonstrates how much easier it is to make cheese with fresh milk!

This cheese gets its tang from the lemon juice, which just adds to the ultra-fresh flavor. It melts well, and though you lose some of the live enzymes when that happens, it’s nice to have that option with such a fast process. It’s so fast that you can easily make and eat this entire batch all within a half hour. Yes, I said *and* eat!

INGREDIENTS

- ½ gallon raw whole cow’s milk
- 1 tablespoon flake salt
- ½ cup plus 3 tablespoons lemon juice, freshly squeezed and strained of pulp

SUPPLIES

- 3-quart stockpot
- 1 tablespoon
- ½ cup
- Large mixing spoon
- Cooking thermometer
- Gloves (optional)

1 Pour the milk into the pot.

2 Add the salt to the milk and stir it well so it dissolves.

3 Heat the salty milk on low to medium heat until it reaches 105°F.

4 Pour the ½ cup of lemon juice into the pot (reserve the additional 3 tablespoons) and stir thoroughly as you heat the milk to 110°F.

5 The curd will start to form into waves, with a texture resembling a poached egg. If you see no separation between curds and whey, add the extra lemon juice one tablespoon at a time, stirring and waiting 30 seconds for clear curd formation.

6 Turn off the heat as soon as you see coagulation. Confirm that the temperature has not risen and carefully dip your clean hands into the pot to gather and press the curd into (roughly) 3-inch rounds.

7 Gently press out the remaining whey while forming the cheese into rustic mini-wheels (think, plump patties). Applying light pressure will yield tender slices. Firm pressure will result in moist crumbles.

8 You should be able to shape about three 3-inch rounds. That’s it! Your Farm-Fresh Rounds are ready to slice or crumble onto your favorite dish.

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